

Lemon-Poppy Seed Belgian Waffles



Ingredients

Waffles

2 cups Original Bisquick™ mix
1 to 2 tablespoons poppy seed
1 tablespoon grated lemon peel
1 1/4 cups cold club soda
1 egg
1/4 cup butter, melted

Blueberry-Maple Syrup

1/2 cup real maple or maple-flavored syrup
1 bag (12 oz) frozen blueberries, thawed
1 teaspoon grated lemon peel
2 teaspoons lemon juice
Crème fraîche, if desired

Directions

- In medium bowl, stir Bisquick mix, poppy seed and 1 tablespoon lemon peel. In small bowl, mix club soda, egg and butter with whisk; gently stir into Bisquick mixture with fork or whisk (mixture will be lumpy). Let stand 3 minutes.
- Heat Belgian waffle maker; brush with vegetable oil. For each waffle, pour 3/4 to 1 cup batter onto center of hot waffle maker. Close lid; bake about 5 minutes or until steaming stops and waffles are golden brown.
- Meanwhile, in medium bowl, mix syrup, blueberries, 1 teaspoon lemon peel and the lemon juice. Serve waffles with blueberry-maple syrup and crème fraîche.